

# Reception Menus



# Welcome!

Special occasions, big meetings, celebrations — at the Hilton Garden Inn Suffolk Riverfront we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find a variety of choices to choose from, whether it's a plated meal or buffet, reception or family style, each is complemented by our knowledgeable and attentive staff. We are professionals who are committed to creating a successful event for you and your guests.

If I may be of assistance, please do not hesitate to contact me. Thanks for making us a part of your plans and welcome to the Hilton Garden Inn Suffolk Riverfront!

Brian Williams  
General Manager





# Reception Displays

## Vegetable Crudités

**\$350.00** serves 100

An Array of Fresh Vegetables Displayed with a Ranch Dipping Sauce

## International Cheese with Fresh Fruit

**\$275.00** serves 50

Gouda, Chevre, Brie, and Feta Garnished with Grapes, Seasonal Berries and Crackers

## Smithfield Ham Fondue

**\$175.00** serves 40

Served with Herb Pita Rounds

## Spinach & Artichoke Dip

**\$175.00** serves 40

Served with Crackers

## Chesapeake Crab Soufflé

**\$225.00** serves 30

Chesapeake Bay Lump Crab Meat Soufflé Served with Crostini

## Domestic Fruit & Cheese Display

**\$350.00** serves 100

Garnished with Assorted Crackers and Seasonal Fresh Fruit

## Dry Snack Display

**\$250.00** serves 100

Chips, Pretzels, Dip and Mixed Nuts

## Baked Brie

**\$160.00** serves 40

Wrapped in Puff Pastry Stuffed with Brandied Bing Cherries



*A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.*

# Carving Stations

A Chef Attendant Fee of \$75.00 Per Station will Apply to All Attended Stations.

Served with Silver Dollar Rolls.

*(Special Pricing can be Arranged for Combinations of 2-3 Meats)*



**Orange & Honey Glazed Ham** **\$300.00** serves 100

**Slow Roasted Pork Loin** **\$350.00** serves 100  
With Spicy Mustard Sauce

**Roast Turkey** **\$400.00** serves 100  
With Pan Gravy and Cranberry Sauce

**Roasted Top Sirloin** **\$400.00** serves 100  
With Garlic Jus lie' and Creamy Horseradish Sauce

**Baron of Beef (Prime Rib)** **\$700.00** serves 100  
With Au Jus and Creamy Horseradish Sauce

**Roasted Beef Tenderloin** **Market Price** serves 100  
With Red Onion Jam and Blue Cheese Crumbles

**Smoked Beef Brisket** **\$400.00** serves 100  
Served with Cheddar Biscuits

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# Add On Stations

Enhance Your Reception Menu with One of Our Add On Stations!

A Chef Attendant Fee of \$75.00 Per Station will Apply to All Attended Stations.

## Pasta Station

**\$13.00** per person

Penne and Bowtie Pasta

Chicken, Sausage, and Shrimp

Mushrooms, Spinach, Broccoli, Peppers, Grilled Zucchini, Fresh Garlic

Parmesan and Romano Cheeses

Vodka Tomato Cream, Alfredo and Pesto Sauces

## Stir Fry Station

**\$12.00** per person

Chicken, Shrimp & Pork

Variety of Fresh Asian Vegetables

Stir Fried with a Sesame-Ginger Sauce

## Fajita Station

**\$10.00** per person

Warm Soft Tortillas with Southwestern Style Beef & Chicken

Lettuce, Tomato, Bell Peppers, Onions, Guacamole, Salsa & Sour Cream

## Martini Potato Bar

**\$9.00** per person

Garlic Mashed Potatoes & Smashed Sweet Potatoes

Whipped Butter, Green Onions, Black Olives, Cheese, Bacon, Sour Cream, Brown Sugar, Cinnamon and Candied Pecans

## Soup & Salad Bar

**\$9.00** per person

Chefs Choice of Soup

Salad Station with Assorted Toppings



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# Cold Hors D'oeuvres

All Orders are Sold in Increments of 100 Pieces.

We Recommend 3-5 Pieces Per Person.



<b>Jumbo Shrimp Cocktail</b>	<b>\$300.00</b>
<b>Cucumber Cups with Crab Salad</b>	<b>\$300.00</b>
<b>Caprese Skewer with Pesto</b>	<b>\$300.00</b>
<b>Shrimp &amp; Crab Parmesan Spread</b> Served with Old Bay Pita Chips	<b>\$250.00</b>
<b>Crab Stuffed Endive</b>	<b>\$300.00</b>
<b>Oriental Chicken Lettuce Wraps</b>	<b>\$250.00</b>
<b>Calypso Shrimp Cocktail</b>	<b>\$300.00</b>
<b>Shrimp Shooter Martini's</b>	<b>\$250.00</b>
<b>Roasted Red Pepper Hummus</b> Served with Roasted Vegetables	<b>\$125.00</b>
<b>Artichoke &amp; Tomato Bruschetta</b>	<b>\$250.00</b>
<b>English Tea Sandwiches</b> Chicken Salad, Tuna Salad, Ham Salad	<b>\$125.00</b>

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# Hot Hors D'oeuvres

All Orders are Sold in Increments of 100 Pieces

We Recommend 3-5 Pieces Per Person.

<b>Vegan Vegetable Samosa</b>	<b>\$275.00</b>	<b>Coconut Shrimp</b>	<b>\$300.00</b>
Pstry filled with Carrots, Peas, Curry and Indian Spices.		Served with a Pineapple Coconut Sauce	
<b>Virginia Peanut Chicken</b>	<b>\$250.00</b>	<b>Guinness Stout Cheese Fondue</b>	<b>\$185.00</b>
With Peach Puree		Served with Steamed Vegetables	
<b>Scallops Wrapped in Bacon</b>	<b>\$300.00</b>	<b>Scallop Fritters</b>	<b>\$250.00</b>
		Served with Cusabi Dip	
<b>Vegetable Risotto Fritters</b>	<b>\$225.00</b>	<b>Miniature Blue Crab Cakes</b>	<b>\$300.00</b>
Served with Roasted Red Pepper Creme		Chef's Special Blend Topped with Sweet Chipotle Aioli	
<b>Black Bean Empanada</b>	<b>\$275.00</b>	<b>Vegetarian Egg Rolls</b>	<b>\$150.00</b>
Served with Southwest Cilantro Cream		With Cabbage, Carrots, Mushrooms, Celery, Served with Soy and Asian Dipping Sauces	
<b>Chicken Satay</b>	<b>\$275.00</b>		
Chicken Tenders Marinated in Peanut Sauce Served with Teriyaki Sauce			
<b>Chicken Tender Fritters</b>	<b>\$175.00</b>		
Served with Honey Mustard and Barbeque Dipping Sauce			
<b>BBQ Bacon Shrimp</b>	<b>\$300.00</b>		
<b>Crab Spring Roll</b>	<b>\$200.00</b>		
With Sweet Chili Sauce			
<b>Citrus Chicken and Pineapple Kabobs</b>	<b>\$175.00</b>		
<b>Southwest Eggrolls</b>	<b>\$200.00</b>		



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# Hot Hors D'oeuvres

All Orders are Sold in Increments of 100 Pieces

We Recommend 3-5 Pieces Per Person.

**Bayou Shrimp Kabobs** **\$300.00**

**Crabmeat Stuffed Mushrooms** **\$295.00**

Snow Crabmeat, Bell Pepper, Onion,  
Celery, Parmesan, Garlic & Herbs

**Curry Beef Kabobs** **\$300.00**

Served with Cucumber Creme

**Smoked Chicken  
Quesadilla Cornucopia** **\$225.00**

Filled with Smoked Chicken, Onion,  
Cheddar & Jack Cheeses, Peppers, Cilantro

**Edamame Potstickers** **\$150.00**

Served with Cucumber Wasabi

**Southern Corn Fritters** **\$150.00**

Served with Orange Creme

**Tomato Basil Bruschetta** **\$200.00**

**Thai Shrimp Money Bags** **\$225.00**

A Delicate Pastry Pouch Filled with Shrimp & Crisp  
Vegetables

**Lumpia** **\$200.00**

Wrapped Shanghai Style, Extra Thin & Crispy  
Served with Sweet Chili Sauce

**Blackened Tuna Bites** **\$200.00**

**Barbeque Meatballs** **\$175.00**



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# Bar Options

## Call Brand Selections

- Pinnacle Vodka
- Beefeater Gin
- Bacardi Rum
- J&B Scotch
- Jim Beam
- Canadian Club
- Suaza Gold Tequila
- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Corona
- Heineken

## Call Brand Host Bar

- Mixed Drinks: \$6.00
- Wine: \$5.50
- Domestic Beer: \$4.50
- Imported Beer: \$5.00
- Soft Drinks: \$2.00

## Call Brand Cash Bar

- Mixed Drinks: \$6.50
- Wine: \$5.75
- Domestic Beer: \$5.00
- Imported Beer: \$5.75
- Soft Drinks: \$2.25

## Call Brand Per Hour Host Bar

- \$16.00++ Per Person for 1 Hour
- \$18.00++ Per Person for 2 Hours
- \$22.00++ Per Person for 3 Hours
- \$26.00++ Per Person for 4 Hours



## Premium Brand Selections

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Bacardi Rum
- Dewar's Scotch
- Jack Daniel's
- Jim Beam
- Crown Royal Whiskey
- Suaza Gold Tequila
- Amaretto Disaronno
- Bailey's Irish Cream
- Kahlua
- Hennessy
- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Corona
- Heineken

## Premium Brand Host Bar

- Cordials: \$7.25
- Mixed Drinks: \$6.50
- Wine: \$5.50
- Domestic Beer: \$4.50
- Imported Beer: \$5.00
- Soft Drinks: \$2.00

## Premium Brand Cash Bar

- Mixed Drinks: \$7.00
- Cordials: \$8.00
- Wine: \$5.75
- Domestic Beer: \$5.00
- Imported Beer: \$5.75
- Soft Drinks: \$2.25

## Premium Brand Per Hour Host Bar

- \$18.50++ Per Person for 1 Hour
- \$20.50++ Per Person for 2 Hours
- \$23.75++ Per Person for 3 Hours
- \$27.00++ Per Person for 4 Hours



*Cash Bars and Hosted Bars are served for up to 4 Hours.*

*Cash Bar Prices include State Sales Tax & Service Charge.*

*Cash Bars must meet a minimum of \$250.*

*Hosted Bar Prices do not include Service Charge & State Sales Tax.*

*A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.*

# General Information

## Food & Beverage

All food and beverages served in the banquet rooms must be provided by the hotel and cannot leave the banquet room/prefunction area. Any exceptions (i.e. wedding cake) must have the prior written approval by our Catering Representative. Event timelines are critical to the freshness and quality of your food selection. Changes to food service timeline on the day of your event must be given a minimum of one hour in advance or timeline cannot be changed.

## Guarantees

In order to ensure the success of your event, we require your guarantee of attendance three business days prior to your event. Your expected attendance will be considered your final guarantee if the guarantee is not received by the Catering office by noon three days prior to your event. Your actual bill will reflect the greater of actual meals served or the guarantee. All functions are held to a minimum of food and beverage purchases.

## Tax and Service Charge

All food and beverage is subject to 12.5% Sales Tax and a 21% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to 6% Sales Tax and a 21% Taxable Service Charge. The Commonwealth of Virginia states fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local and Hotel Tax totaling 14%.

## Menu Selection

Your complete menu selection must be given to your Catering Representative thirty days prior to your event.

## Meeting Room

Access to meeting room is guaranteed only during contracted times. Please note that other events may be going on at the same time, prior to, or directly following your event. All equipment and decorations must be removed from the property immediately following the event.

## Deposit and Payment

All menu items reflect a price before service charge and taxes. In order to hold your event on a definite basis, a non refundable deposit will be required along with a signed contract. Failure to meet contract deadlines may result in forfeiture of meeting room space. Payment may be made by cashier's check, money order, cash or credit card. Final payment is due three business days prior to the scheduled event.